spring 2010 • issue 1

sweet paul
MAGAZINE

Delicious Spring!

CHASING THE SWEET THINGS IN LIFE

PHOTO BY ALEXANDRA GRABLEWSKI
OPPOSITE PHOTO BY SABRA KROCK

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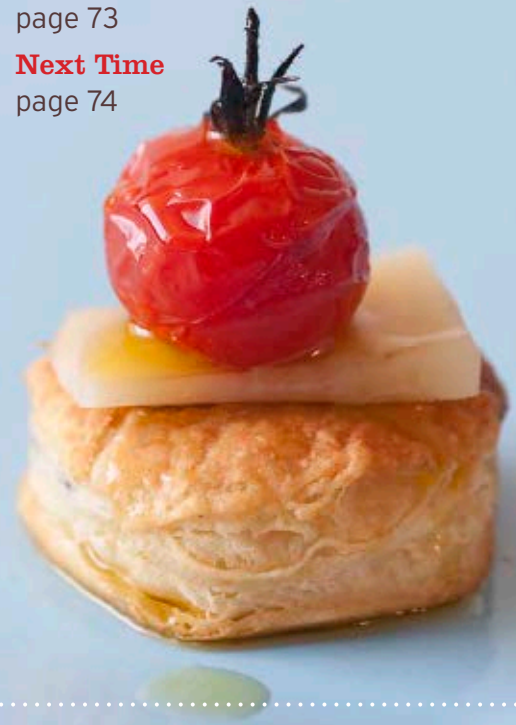

PHOTOGRAPH BY SABRA KROCK
OPPOSITE PHOTOGRAPH BY KURT JO

What's up, Sweet Paul?

I am so extremely proud to be able to say welcome to the very first issue of Sweet Paul Magazine. Having my own magazine has been a long-time dream and something I used to joke about. And now it's here. Wow!

It's been so much fun working on this project, a lot of hard work, but when you work on something so exciting, you don't really mind. Of course, I didn't do this all on my own. I have some amazing people who contributed to this magazine, as you will see in the following pages.

So, what can you expect?
Easy and elegant recipes, fun and stylish crafts, exciting crafters, entertaining ideas and much, much more.

I want this to be a magazine that you, dear reader, will use. Print out pages, link on your blogs or e-mail pages to your friends. It's all possible here.

You can also click on those products you like and you will be taken directly to their website. I would also love to hear from you: What do you like? What do you not like? What would you like to see more of?
Together, we can make this a great magazine.

Stay sweet!

Paul

paul@sweetpaulmag.com

contributors

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LISA FAIRSTEIN
photographer

Lisa has photographed for a variety of publications including *The New York Times*, *Newsweek* and *Money* magazine. She spends most of her time investigating photography as an art form. She lives in New York City.

BRENDA MOMPEROUSSE
makeup artist

Brenda is a true New Yorker. She studied at M.U.D NYC, and has been working five years as a makeup artist and groomer. She loves baseball, music, makeup and photography.

COLIN COOKE
photographer

Colin is a still-life and food photographer based in New York City. He was born in Canada, and raised in northern California. He loves photography now, as much as when he first started, and he couldn't imagine doing anything else.

ALEXANDRA GRABLEWSKI
photographer

Alexandra is a New York City-based photographer, specializing in shooting a combo of food, still life and lifestyle. Her work can be seen in several magazines as well as oodles of cookbooks. She really loves pie.

JIM HENSLEY
photographer

After a long period of lying around in the sun in Miami, Jim Hensley moved to Oslo, Norway and began to develop a surprising interest in food and wine. Working as a freelance photographer, he found out that breakfast, lunch and dinner could be photographed before eating.

SABRA KROCK
photographer

Sabra is a Manhattan-based photographer specializing in two of the best things in life: food and children. She loves the challenge and diversity of both subjects, but most enjoys the pleasure her images—whether they're mouth-watering shots of delicious dishes or tender portraits of newborn babies—bring to her clients.

FRANCES JANISCH
photographer

Frances is obsessed with cooking and travel. You might also find her scouring antique markets and obsessing over "the next big idea." When she's not doing those things, she's likely to be shooting some fabulous dish in an exotic location. She lives with her husband and daughter in New York City.

ELLEN SILVERMAN
photographer

Ellen is a New York City-based photographer. She shoots food, still life and interiors. Food in all forms is her passion—everything from, shopping for it, cooking it, sharing meals with friends, talking about future meals, searching out food markets everywhere she goes—and of course, shooting it. Her current favorite treat is a brownie black pepper cake accented with lavender salt and made with 70 percent dark chocolate.

IVY TASHLIK
art director

Ivy is an experienced art director specializing in print and digital design. Seeing an opportunity to incorporate her love of beautiful photography with Sweet Paul's unique vision for an exquisite finished product, Ivy was clearly enticed to become involved with the magazine's initial design. Cooking, however, is not one of Ivy's strong suits. This is evidenced by the fact that preparing a bowl of cereal is tops on her list of culinary skills.

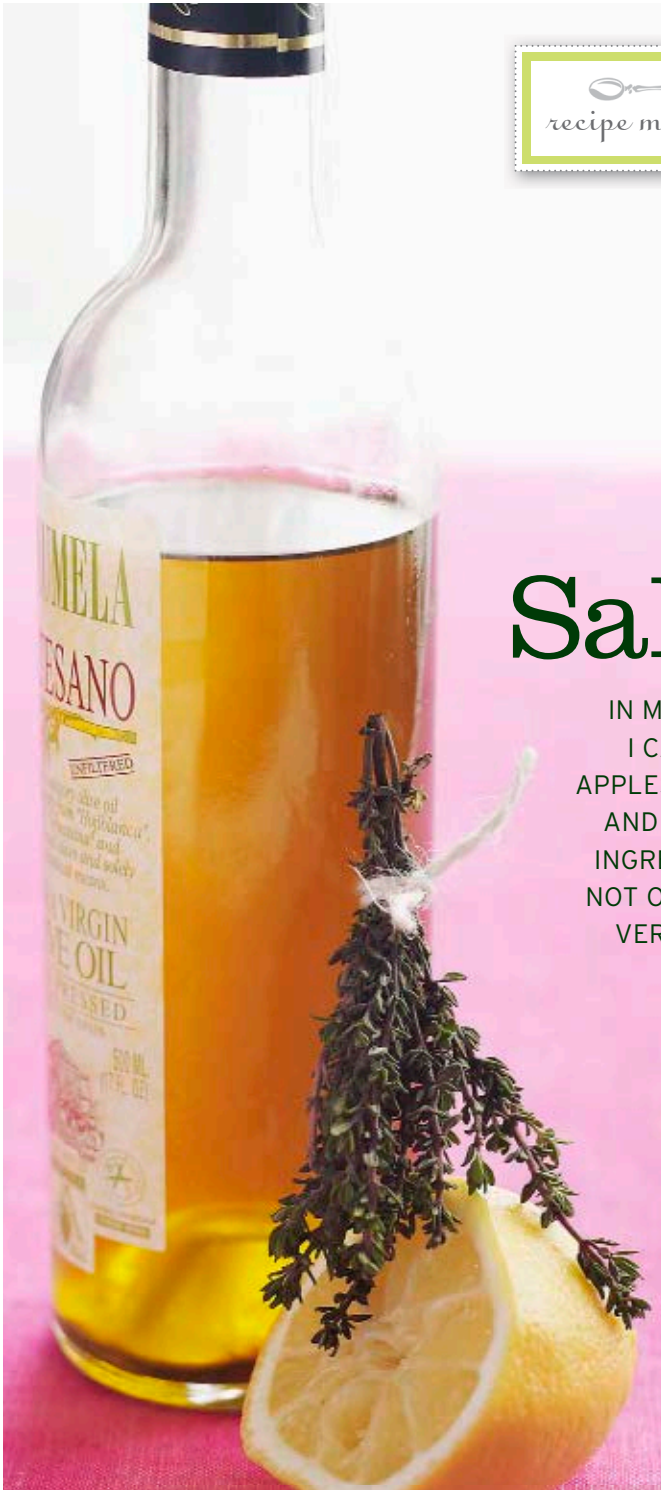
JANICE MALKOTSIS
copy editor

Janice is a copy editor and writer based in New York. When not correcting bad grammar (or avoiding the creation of same), you can find her in the kitchen concocting a fabulous meal derived from the pages of Sweet Paul Magazine.

recipe monday

Salad Quest

IN MY QUEST FOR THE PERFECT SALAD I CAME UP WITH THIS ONE: A MIX OF APPLES, CHÈVRE CHEESE, GREENS, LEMONS AND HONEY. THEY'RE ALL MY FAVORITE INGREDIENTS ALL MIXED UP ON A PLATE. NOT ONLY DOES IT TASTE GOOD, IT'S ALSO VERY BEAUTIFUL TO LOOK AT. ENJOY!



BY PAUL LOWE | PHOTOGRAPHY BY ALEXANDRA GRABLEWSKI

Apple and Chèvre Salad with Honey Vinaigrette

Serves 6

4 red apples, thinly sliced
Juice of 1 lemon
2 cups herb salad mix
3 ounces chèvre cheese, thinly sliced
1/3 cup olive oil
2 tablespoons lemon juice
2 tablespoons honey
1/3 tablespoon salt

Soak apples in lemon juice (to prevent them from turning brown). Place apple slices, salad and chèvre in layers on 4 plates. In a bowl, whisk together oil, lemon juice, honey and salt. Drizzle around the salad and serve.

Natural Beauty

INTERVIEWED BY JANICE MALKOTSIS | GROOMING BY BRENDA MOMPEROUSSE
PHOTOGRAPHY BY LISA FAIRSTEIN

WHILE INCORPORATING THE BEAUTY OF THE NATURAL WORLD INTO HER WORK, JULIA WHITE, JEWELWEEDS, FOUNDER AND RESIDENT ARTIST, CREATES ENVIRONMENTALLY FRIENDLY PRODUCTS MADE TO LAST.

Can you briefly tell us about yourself?
I live in Brooklyn with my husband and many, many houseplants. Right now I'm really excited about my Meyer lemon tree. It has about four tiny baby lemons on it, and I'm really hoping that I can get at least one to mature and ripen. I can never say no to a new tool or gadget. I love to bake and cook and wish that I had more time for both.

Do you come from an eco-conscious family/background?
Yes, and way before it was cool to be! My mom is a science teacher and an environmentalist and this definitely informed my sensibilities and influenced my plans to make Jewelweeds as eco-conscious as possible.

What is your greatest inspiration?
The natural world, no question.

Where do you do your best work?
Since I do just about all of my work at home, I would have to say at home, but I always get a creative recharge by getting outside. Luckily, we live really close to Prospect Park and the Brooklyn Botanic Garden.

Where is your work space?
I'm lucky enough to have a tiny room in our apartment that is solely dedicated as the Jewelweeds studio. It is so nice to be able to shut the door and walk away at the end of the day without having to clean up!

Do you like to work in silence or with music blaring (or somewhere in between)?
I definitely need some noise, I feel very still and uncreative in silence. I usually have on NPR throughout the day, but occasionally I need a break from the "real world" and Pandora is wonderful for that.

Are you a neatnik or mad scientist when working?
I am certainly not a neatnik—not by any stretch of the imagination! But I do really love to start a project by reorganizing my space. Maybe it's just a method of procrastination, but it really helps me get excited and energized for something new. But then again, I'm someone who constantly forgets where I've put stuff away, so sometimes I'm more productive in a mess!

Any trade secrets/words of wisdom you'd like to divulge to Sweet Paul readers?
Don't ever throw away old toothbrushes—they are so useful for cleaning all sorts of things, especially block printing stamps and silk screens. (How unglamorous is that!)

For more information, go to: www.jewelweeds.com.

JEWELED SUSTAINABILITY
Using techniques such as block printing and hand embroidery, Jewelweeds' handcrafted products are made on sustainable textiles like linen and organic cotton.

my happy dish

Sarah says, "This dish makes me happy because gooey ribs and cheesy macaroni are the epitome of comfort food. When I get the urge for down-home cooking this is the meal that comes to mind. I've been tweaking these recipes over the years and feel like I finally got them right. Being able to put together my version of the perfect meal really makes my belly smile."

Sticky + Awesome

THE WINNER OF THE *SWEET PAUL* RECIPE CONTEST IS SARAH HAMISH WHO SHARED WITH US HER DELICIOUS RECIPE FOR STICKY RIBS AND AWESOME MAC-N-CHEESE.

RECIPES BY SARAH HAMISH | STYLING BY PAUL LOWE | PHOTOGRAPHY BY COLIN COOKE

Sarah's Sticky Ribs

Serves 4

For rub:
1 cup brown sugar
1 tablespoon kosher salt
1 tablespoon black pepper
1 teaspoon cayenne pepper

For ribs:
1 slab of pork baby back ribs, thin membrane removed from bone side*
BBQ sauce of choice (I love the Trader Joe's Kansas City Style)

Preheat oven to 400˚F.
Line baking pan with foil and spray with cooking spray (to avoid a sticky mess later).
Combine all rub ingredients in a small bowl and mix well; generously rub over both sides of ribs.
Place ribs on lined baking sheet and cook on each side for 30 minutes.
After first hour, reduce heat to 250˚F and cook for 2 more hours; flipping the ribs over every hour.
Baste each side with BBQ sauce final 30 minutes.
Remove from oven and let stand for 10 minutes.
Cut ribs between bones with sharp knife to separate.

*Starting with the bone side up, slide a butter knife just under the thin membrane. Grasp with a paper towel and pull it off length of ribs.

Awesome Mac-n-Cheese

Serves 4

Macaroni:
1 pound large noodles
3 tablespoons unsalted butter
3 tablespoons flour
1/2 teaspoon red pepper flakes
1/2 yellow onion, diced
2 cups milk, can use 2 percent
1/2 cup heavy cream
2 teaspoons Dijon mustard
8 ounces white cheddar cheese
Small block of Fontina cheese, red wax removed
4 ounces Gruyère cheese
2 cups sharp cheddar cheese
1 teaspoon kosher salt
1/2 teaspoon pepper

Topping:
2 tablespoons unsalted butter, melted
1/2 cup panko crumbs
1 cup shredded sharp cheddar

Preheat oven to 350˚F.
Spray baking dish with cooking spray.
Shred all cheese in food processor. Set aside.
Bring water to a boil for pasta. Add macaroni and cook according to package directions, about 5 to 6 minutes. Drain in colander and return to stock pot.
Melt butter over medium heat in large sauce pan. Add onion and sauté until soft. Stir in red pepper flakes. Add flour and stir for 1 minute until combined. Whisk in milk. Bring to a slight boil, whisking constantly.
Add cream, Dijon, salt, pepper and all cheeses. Remove pan from heat. Stir together until all cheese is melted.
Combine about 3/4 cheese sauce to cooked macaroni in stock pot. Mix well.
Pour into large baking dish.
Sprinkle 1 cup sharp cheddar on top.
Combine panko crumbs with melted butter and sprinkle on top of macaroni. Bake for 25 minutes or until bubbly.

crafty friday

cheap + stylish

WITH THE AID OF A SEWING MACHINE, YOU CAN TURN THREE TREE TEA TOWELS INTO A STYLISH APRON.

BY PAUL LOWE | PHOTOGRAPHY BY ALEXANDRA GRABLEWSKI AND COLIN COOKE

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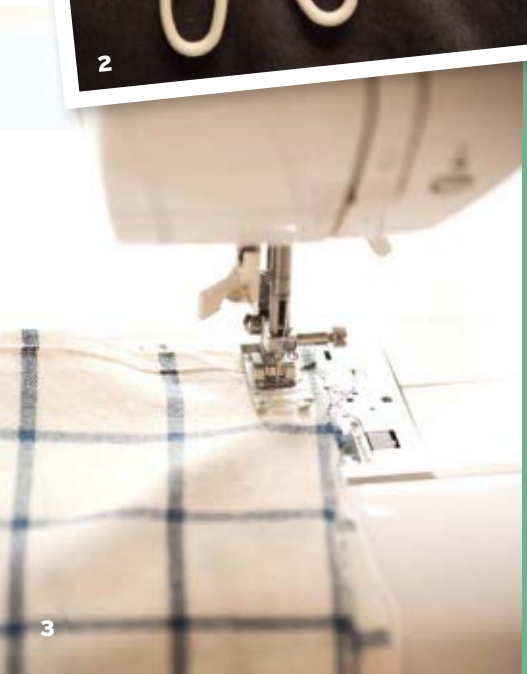

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TO MAKE YOUR APRON:

1. Large checkered towels are the best to use, since they have built-in lines to follow making it easier to cut nice and straight. Cut off 5 inches of two towels.

2. Sew the right sides of the two cut towels together.

3. To make the top of the apron, place the last towel on a table and place any apron on top. Cut off the extra material and fold in all cut ends and sew them together. Sew the top of the apron to the large "apron skirt."

4. Use the leftover strips from the two first aprons and sew them together as long strips.

5. Cut one in half and sew the ends to the "apron skirt" that goes around your waist. Cut the last strip in half and sew it onto each side of the top of the apron. (This is the piece that you tie around your neck.)

from mormor's kitchen

Grandma's helper

People often ask me how I first became interested in food. The answer has always been the same—because of my grandmother.

Cecilie, or Mormor as I called her, was this petite dark-haired woman who always smelled of coffee and the perfume named 4711. She was constantly in the kitchen baking, cooking or flipping through cookbooks planning the next meal. She made everything from scratch: "mix with water" was not in her vocabulary.

Three times a week, she would put on her coat and hat and go grocery shopping. She was demanding at the shops—nothing but the best for her—as she would smell and touch her way to the highest-quality stuff. I pity the man who sold her something bad.

I asked her once where her love of food came from. She told me that she was a young woman during the second World War, a time when food was very scarce and of very poor quality. She often had to go to bed hungry. She made a promise to herself that after the war she would never go hungry again.

I guess that's why she would always use full-fat products as well. Her cooking was loaded with cream and butter—she would give Paula Dean a run for her money!

Once, when I was 5 years old, I fell off the kitchen counter while watching her bake: my front teeth went through my lower lip. I was rushed to the emergency room and had to get three stitches. As consolation, my parents told me that I could have whatever I wanted; pretty sure I would pick some fancy toy. But my answer was, "I want Mormor's Cod Au Gratin."
No wonder I turned out to be a foodie!

I got my wish and my grandmother made it with melted butter, fingerling potatoes and grated carrots. And I still remember the taste.

BY PAUL LOWE | PHOTOGRAPHY BY ALEXANDRA GRABLEWSKI

Mormor's Cod Au Gratin

Serves 4

4 red apples, thinly sliced
1 pound cod filets
1 cup cooked regular macaroni
2 tablespoons butter
2 tablespoons plain flour
1 1/2 to 2 cups warm milk
1 teaspoon salt
1/4 teaspoon pepper
3 eggs, separated
1 1/2 cups bread crumbs
2 tablespoons butter

Preheat oven to 350°F.
Poach fish in 4 cups simmering water 3 to 4 minutes.
Drain and flake the fish; set aside.

In a large saucepan, melt butter and add the flour slowly while stirring.
Add the warm milk, a little at a time, and stir until smooth (without lumps).
Add salt and pepper.
Beat egg yolks and pour into sauce; stir gently. (Do not let it cook.)
Beat the egg whites to soft peaks.
Fold them gently into the sauce.
Add the flaked cod and macaroni.
Pour the mixture into a well-greased baking dish and top with bread crumbs and butter.
Bake for about 45 minutes or until golden brown and set.
Serve warm with fingerling potatoes, melted butter and grated carrots.

gorg-wanna

Instant Mustache

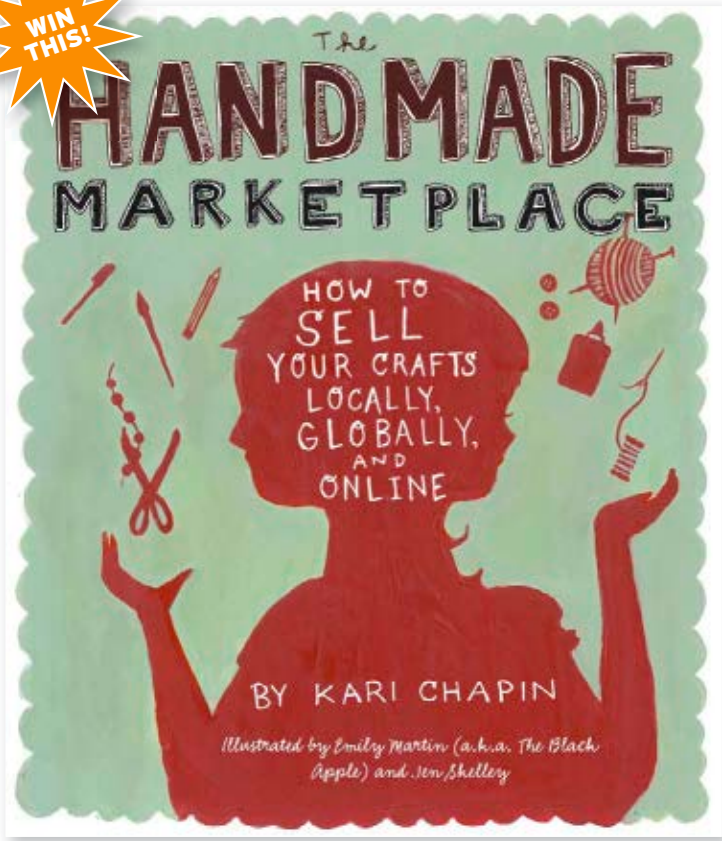
NEED AN INSTANT MUSTACHE? THESE HANDKERCHIEFS ARE THE PERFECT SOLUTION TO TURN YOUR LITTLE ONE INTO A DALI OR SELLEK. FOR A RANGE OF COLORS AND PATTERNS, GO TO *WWW.AVRILLORETI.COM*.

PHOTOGRAPH BY SABRA KROCK

INSTANT PLEASERS

(Clockwise from top left): Yolk child-sized chair by **Little Nest**. Comes in 8 colors, $585.00; *www.littlenest.com*. Blue owl family paper on wood collage by **Lorena Siminovich**, $140.00; *www.petitcollage.com*. Coco pillow made of a vintage silk scarf from **JB Design**, $98.00; (only pillow cover) *www.jbdesign.no*. The handmade marketplace, how to sell your crafts by Kari Chapin, $14.95; *www.amazon.com*. **Want to win this book?** Send us an e-mail and tell us what you think of this issue of Sweet Paul Magazine at *giveaway@sweetpaulmag.com*. Porcelain wallpaper from **Studio Ditte**, $181.00 a roll; *www.studioditte.nl*. Matryoska buttons by **Thomas Paul**, $ 10.00; *www.thomaspaul.com*.

WIN THIS!


The
HANDMADE
MARKETPLACE
HOW TO SELL YOUR CRAFTS LOCALLY, GLOBALLY, AND ONLINE
BY KARI CHAPIN
Illustrated by Emily Martin (a.k.a. The Black Apple) and Jen Shelley

Cheers!

My mother kept two round jugs of wine in the refrigerator at all times. We named them Ernie and Julio, after the brothers Gallo, their namesake. One was filled with red, the other pink—my mother had no real use for white. The only other bottle of wine in our house, that I can recall, was wrapped in wicker and donned with melted wax, compliments of the candle jammed into the top.

It wasn't until my very first dinner date that I learned that wine was actually something included on a list. It was also unexpected that my date would order escargot. But there I was: with a girl who asked the waiter (a guy with a fake French accent) to bring snails to the table. To eat. I was clearly out of my league. The waiter asked what we wanted to drink with dinner. Back at home if we were to drink anything with dinner, it was either Ernie or Julio, and it didn't seem to matter which since I tended to pour from the brother that was the least empty. Looking over the thick list, I immediately realized there was nothing on it even remotely familiar. The wines appeared to be organized by geographic regions—the Gallos conspicuously absent. Before panic broke loose, I came upon a strategy that has served me well ever since—I asked the waiter to bring whatever he thought would best go with our meals.

I was fully prepared to pay whatever the cost to avoid seeming uncultured. He must have had a sensitive soul beyond the accent since he came back with a bottle of Bollinger. It worked tolerably well with

TEXT + PHOTOGRAPHY BY JIM HENSLEY

CHAMPAGNE TIPS:
It may have the right taste, and the right amount of bubbles, but if the grapes don't come from those carefully guarded vineyards in France, it can't rightfully be called champagne.

Once in a Lifetime: Krug if you want it rich and decadent, Salon if it's sleek and racy you're after.

Whenever you can: Bollinger. James Bond likes it. Everybody likes it.

Whenever you want: Diebolt-Vallois Blanc de Blancs made from pure chardonnay, or anything by Egly-Ouriet. We aren't talking cheap-cheap here, but, hey, this is champagne.

the snails the young lady had ordered, hardly at all with my steak, but what was most important, it fit like a dream into the situation at hand, and a memorable one at that. It was my first dinner date, my first exposure to snails and my first bottle of Bollinger. Of those three milestones, it's only the wine that I have any real contact with today. The girl ended up liking someone else, I never found a taste for snails, and I couldn't help but to fall for the champagne. On that fateful evening, I attempted to get one relationship started, but ended up with another one altogether.

Tasty treat

NOTHING GETS MY DOG'S TAIL WAGGING AS MUCH AS WHEN I BAKE THESE SIMPLE AND TASTY TREATS FOR HIM.

BY PAUL LOWE | PHOTOGRAPHY BY COLIN COOKE

Peanut Bones

Make a bunch and keep them in an airtight jar. Try to use organic ingredients, so you know what your dog is eating.

Bone-shaped cookie cutters can be found at most baking supply stores.

Makes 25 treats

2 tablespoons canola oil
1/2 cup peanut butter (all-natural or organic)
1 cup water
1 1/2 cups whole wheat flour
1 1/2 cups white flour
3 tablespoons unsalted peanuts, chopped

Preheat oven to 350˚F.
In a large bowl combine canola oil, peanut butter and water. Add both types of flour, and work the dough together.

Wrap in plastic and let it rest for 30 minutes.
Knead dough into firm ball and roll to 1/4-inch thickness.
Use a bone cookie cutter to cut out small bones.
Place on a parchment paper-lined cookie sheet.
Sprinkle with peanuts and press them lightly into the bones.
Bake for 10 to 12 minutes.
Cool on a wire rack.
Store in a jar with a tight lid.

(clockwise from top left) Pet bungalow in walnut with chrome legs, $675.00; **www.trixieandpeanut.com**. Dixie pendant in stainless steel, designed by Aaron Stewart, $41.68; **www.polli.com.au**. Outfit from the Grungy pop line, wristband $7.00, tie $8.00 and cap $10.00; **www.petheadshop.com**. Double Bowl elevated dog feeders made of wooden wine crates with stainless steel bowls, from $175.00; **www.whineanddiner.net**. Olive's Bubble+squeak organic dog shampoo with peppermint, rosemary and lavender, $15.50; **www.olivegreendog.com**.

GREEN GOODS FOR MODERN DOGS
BUBBLE+SQUEAK
HERBAL DOG SHAMPOO
ORGANIC PEPPERMINT, LAVENDER, ROSEMARY AND HEMP OIL
GENTLE ON DOGS & THE

one for the season

Ramps:

THEY MIGHT LOOK SMALL AND INNOCENT TO YOU, BUT THESE LITTLE "WILD ONES" ARE BIG WHEN IT COMES TO TASTE AND SMELL.

FOOD + STYLING BY PAUL LOWE | PHOTOGRAPHY BY ELLEN SILVERMAN

Ramps are wild onions, sometimes called wild leaks or wild garlic, with a mild garlic taste and very woodsy aroma. Both the buds and leaves are edible. They are only in season from April to early June and can be stored for up to a week in your fridge, wrapped in some damp paper towels. For longer storage, coarsely chop the stalks and freeze. You can also air-dry the leaves and use as a spice.

Ramps and Watercress Soup with Yogurt

This mild and creamy soup is such a great appetizer.

Serves 6

2 tablespoons butter
3 leeks, thinly sliced
10 ramps, thinly sliced
1 cup water
1 cup chicken stock
1 cup milk
1 large potato, peeled and cut into cubes
Salt and pepper, to taste
1 bunch watercress, washed
1 tablespoon grated Parmesan cheese
1 cup plain yogurt

Melt butter in a large saucepan.
Add leeks and ramps and sauté until tender, approx. 8 to 10 minutes.
Add water, stock, milk and potato.
Bring to a boil and let the soup simmer on medium heat for about 10 minutes.
Add watercress and Parmesan; cook 3 more minutes.
Transfer to a blender and purée until smooth.
Season with salt and pepper.
Spoon the soup into serving glasses (about 1/3 full); add a layer of yogurt.
Fill glass with the rest of the soup.

Ramps and Chilie Pasta

There is so much flavor in this simple dish. If you can, try making your own bread crumbs—it will bring the flavor up a couple of notches.

Serves 4

3 tablespoons olive oil,
plus extra for serving
20 ramps, chopped
2 teaspoons red chilie flakes
Pinch of salt
3 tablespoons dry bread crumbs
1 pound dry linguine

Heat oil in a medium pan and add ramps.
Sauté until tender, about 3 minutes.
Add red chilie flakes and salt.
Cook pasta al dente in salted water.
Drain pasta and add to pan.
Toss gently.
Divide pasta between 4 plates.
Drizzle with olive oil and sprinkle with bread crumbs.

Paul's tips!

Try making bread crumbs using brioche bread for enhanced flavor. Break the bread apart with your hands and crumble into small pieces. Place on a baking tray and bake at 300°F, until dry and a bit golden, about 20 minutes. Store in an airtight container.

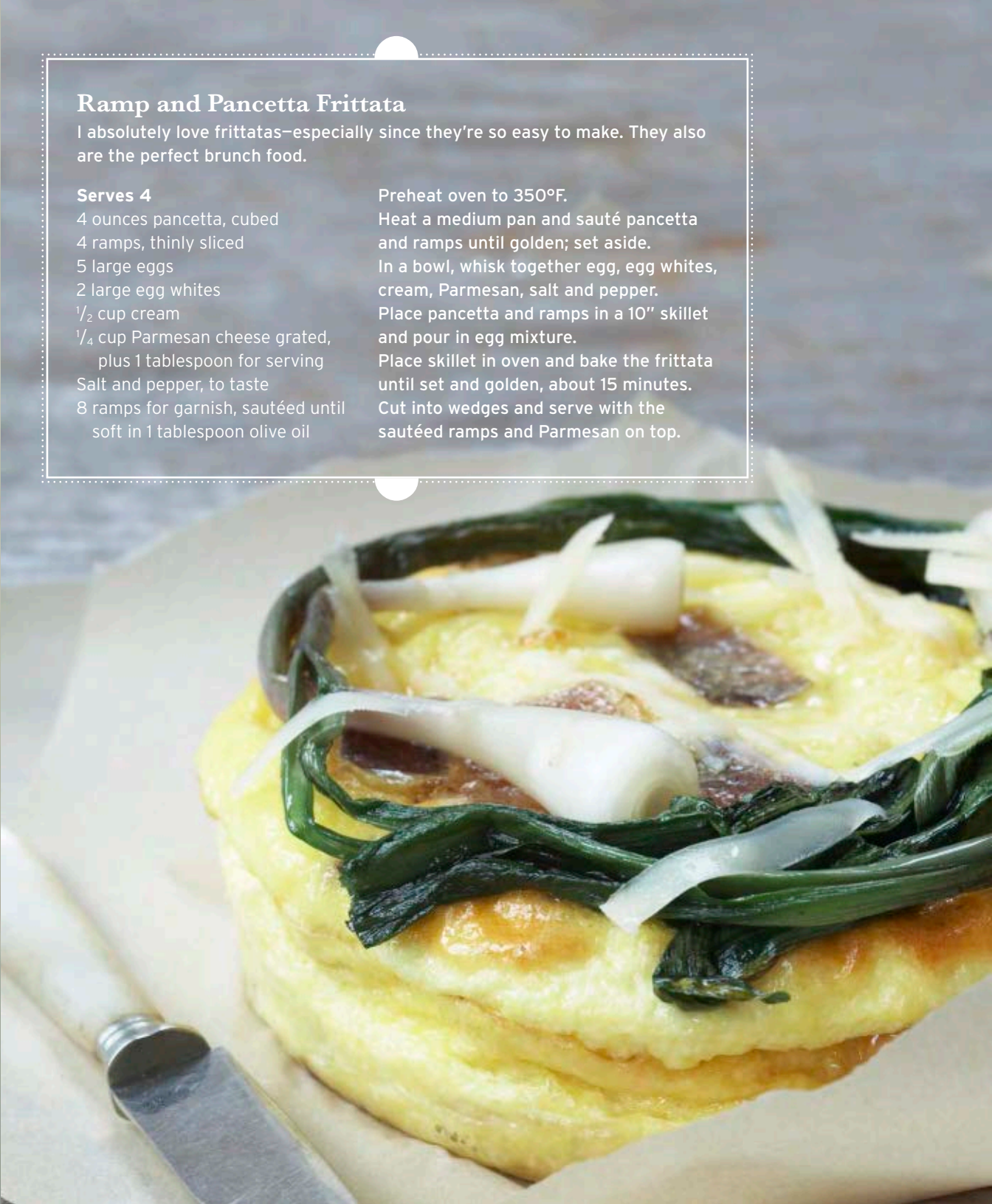
Ramp and Pancetta Frittata

I absolutely love frittatas—especially since they're so easy to make. They also are the perfect brunch food.

Serves 4

4 ounces pancetta, cubed
4 ramps, thinly sliced
5 large eggs
2 large egg whites
1/2 cup cream
1/4 cup Parmesan cheese grated, plus 1 tablespoon for serving
Salt and pepper, to taste
8 ramps for garnish, sautéed until soft in 1 tablespoon olive oil

Preheat oven to 350°F.
Heat a medium pan and sauté pancetta and ramps until golden; set aside.
In a bowl, whisk together egg, egg whites, cream, Parmesan, salt and pepper.
Place pancetta and ramps in a 10" skillet and pour in egg mixture.
Place skillet in oven and bake the frittata until set and golden, about 15 minutes.
Cut into wedges and serve with the sautéed ramps and Parmesan on top.



Potato and Ramp Salad with Pancetta

Pancetta gives this potato salad a wonderful salty and smoky taste. Great with meat or chicken.

Serves 4

3 pounds baby potatoes, halved
4 new garlic buds, whole
4 tablespoons olive oil
Salt and pepper, to taste
2 ounces pancetta, cubed
15 ramps

Heat the oven to 350˚F.
Place potatoes and garlic in an ovenproof pan and sprinkle with olive oil, salt and pepper.
Bake for about 10 minutes, add pancetta and ramps and bake for another 10 minutes.
The potatoes should be golden, pancetta crisp and ramps soft.
Serve warm.

SPRING 2010 • ISSUE NO. 1

sweet paul

WHAT MAKES US HAPPY? BREAKFAST, OF COURSE

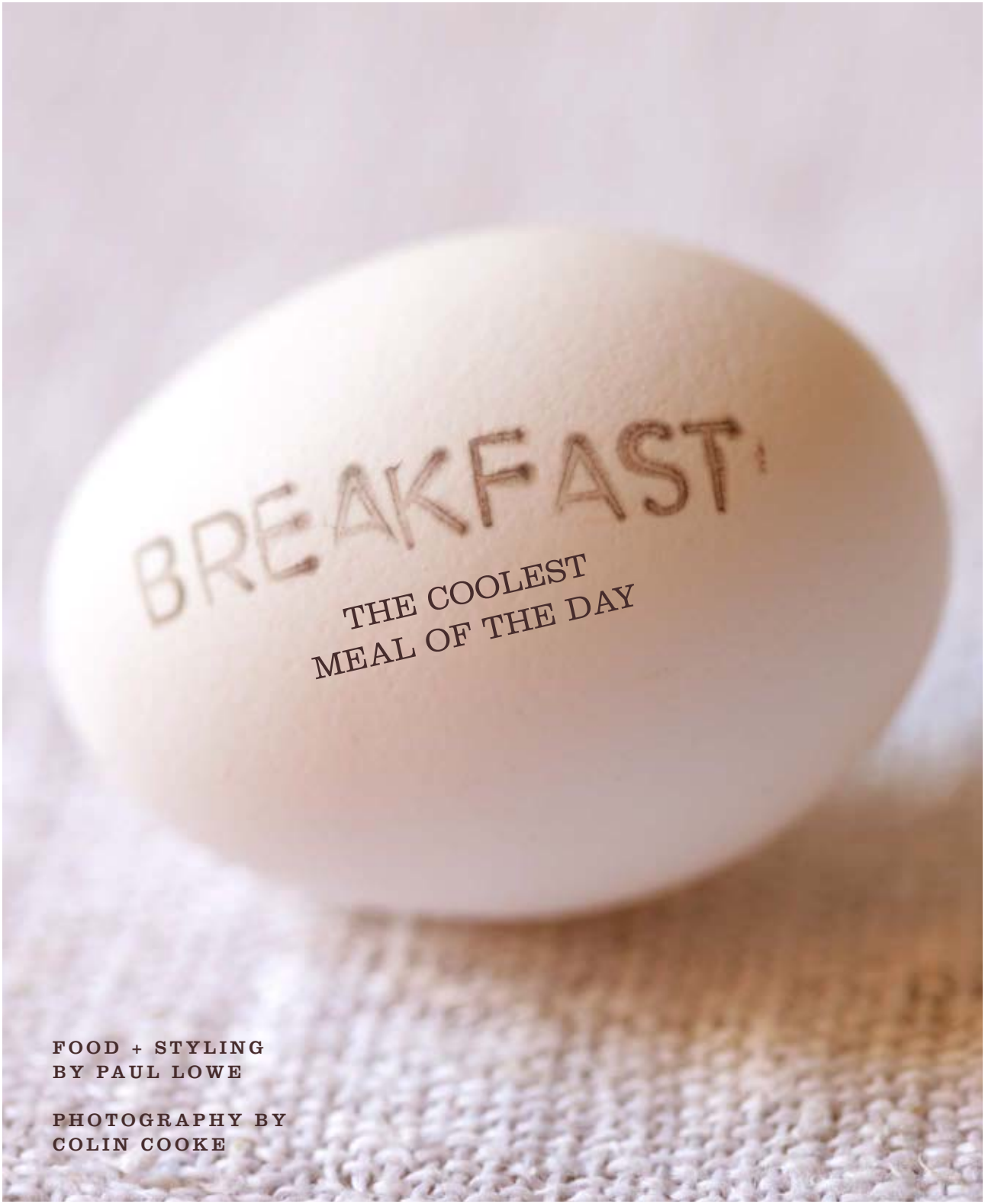
I WANT TO GO TO THE CIRCUS, I WANT TO SEE THE STARS

SQUEEZE SOME CITRUS IN MY FOOD, PLEASE

WANT TO BE ENTERTAINED? WELL, LET ME ENTERTAIN YOU

SHORT CUTS WITH CRUSTS, JUST ROLL AND GO

WHAT TO DO WITH THOSE SPRING BLOOMS



THE COOLEST MEAL OF THE DAY

FOOD + STYLING
BY PAUL LOWE

PHOTOGRAPHY BY
COLIN COOKE

Norwegian Eggs Benedict

I just love poached eggs with smoked salmon: The combination of these flavors scream brunch! (Don't forget the Bloody Mary accompaniment.)

Serves 4

4 cups water
1 tablespoon white vine vinegar
4 large eggs
4 slices brioche, toasted and buttered
1 cup baby spinach
4 large smoked salmon slices
Salt and pepper, to taste

Bring water to just under boiling in a large pot.
Add vinegar.
Crack eggs, one at a time, into water; simmer approx. 2 minutes or until the egg whites turn all white.
Remove from water; place on paper towels to dry.
Place spinach, salmon and egg on each slice of toast.
Sprinkle with salt and pepper.
Serve while egg is hot.

Amaretto-baked French Toast with Pecans

A little amaretto really goes a long way and gives this scrumptious ole stand-by a unique flavor. You can also try using challah bread.

Serves 4

3 eggs
1 cup milk
3 tablespoons sugar
1 teaspoon vanilla extract
2 tablespoons amaretto
1 loaf brioche bread, cut into 1/2-inch cubes
1 tablespoon butter, for greasing baking dish
1/2 cup pecans
Maple syrup, to serve

Preheat oven to 350°F.
In a large bowl beat eggs, milk, sugar, vanilla and amaretto.
Add brioche cubes and let mixture stand (soak) for 5 minutes.
Spoon into a 9"x12"well-greased baking dish; sprinkle with pecans.
Bake for about 15 to 20 minutes, or until golden.
Pour maple syrup over bread and serve.

Ricotta Pancakes with Hot Banana Syrup

I think this is destined to be a Sunday classic: Who can resist the hot banana syrup? I think you and everyone who tries it will agree.

Serves 4

- 1 1/2 cups flour
- 1 teaspoon baking powder
- 1/2 cup sugar
- 4 eggs, yolks and whites separated
- 1 1/2 cups buttermilk
- 3/4 cup ricotta
- 1 1/2 cups maple syrup
- 2 bananas, sliced

Mix together flour, baking powder, sugar, egg yolks, buttermilk and ricotta. Beat egg whites until soft peaks form; gently fold into flour mixture. Refrigerate for 15 minutes before using. Heat maple syrup and bananas in a small pan; keep warm. Prepare pancakes one at a time (approx. 2 tablespoons of batter for each), using a lightly buttered non-stick skillet. Cook for 2 minutes on each side. Serve with warm maple syrup and bananas.

Baked Eggs with Smoked Salmon

This simple (yet delicious) meal can also be made using sautéed leeks and mushrooms.

Serves 4

1 tablespoon butter, for greasing ramekins
8 large eggs
8 slices smoked salmon
3/4 cup heavy cream
Salt and pepper, to taste
Fresh thyme

Preheat oven to 300ºF.
Grease 4 small ramekins; crack two eggs in each.
Add 2 slices smoked salmon on each; top off with a splash of cream.
Sprinkle with salt, pepper and thyme.
Bake for about 12 to 15 minutes.
Serve warm with toast.

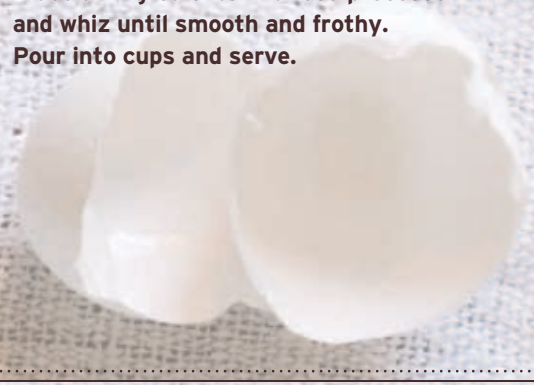
Vanilla and Almond Milk

This is a great alternative to go with your morning coffee or tea; it's hot and frothy with a mild taste of vanilla and almond.

Serves 4

1/2 cup almonds, toasted until golden
3 cups warm milk
1 teaspoon vanilla extract
1 tablespoon sugar

Place all ingredients in a food processor and whiz until smooth and frothy.
Pour into cups and serve.



Vanilla Porridge with Cooked Pears

A healthy way to start your day.

Serves 4

4 firm pears, peeled and cored
4 cups water
1/2 cup sugar
1 cup rolled oats
2 cups milk, plus extra to serve
1 cup water
1/2 vanilla bean, halved with seeds scraped out
Milk and honey, to serve

For the pears:
Place pears, water and sugar in a large saucepan and bring to a boil.
Simmer 15 minutes. Set aside.

For the porridge:
Place oats, milk, water, vanilla bean and seeds in a medium saucepan over low heat, stirring occasionally for approx. 7 to 8 minutes, or until thick and creamy.

Egg and Potato Pizza

Who ever said you can't have a pizza for breakfast.

Makes 4 individual pizzas

2 teaspoons active dry yeast
2 cups warm water
1 tablespoon honey
5 cups flour
3 tablespoons olive oil
2 teaspoons salt
8 small potatoes, thinly sliced with skin
4 tablespoons olive oil
Salt and pepper, to taste
4 large eggs
1 tablespoon fresh thyme

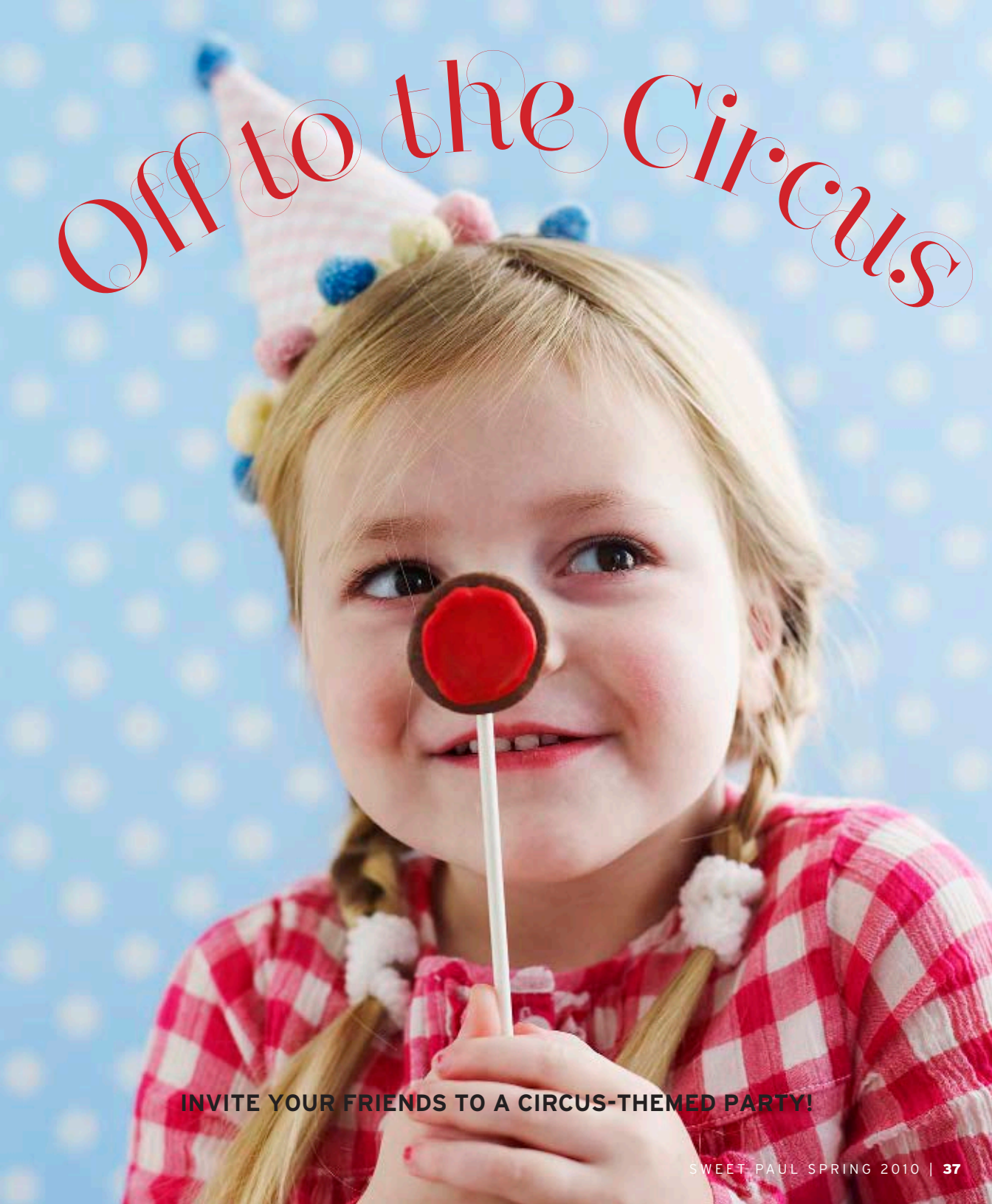
In a large bowl, dissolve yeast in water and honey; let stand for 5 minutes.
Add flour a little at a time; stir well.
Add oil and salt and stir until dough comes away from the bowl.
Knead for 1 minute.
Cover with plastic wrap and set in a warm area to rise, about 2 hours.
Heat oven to 450˚F.
Divide dough into 4 balls and flatten out each on a floured surface.
Transfer to baking trays covered with parchment paper.
Add potatoes in a circle on each pizza.
Drizzle with olive oil; sprinkle with salt and pepper.
Bake for 7 to 8 minutes.
Crack 1 egg in the middle of each pizza; bake until set, about 4 more minutes.
Sprinkle with fresh thyme; serve hot.

TO MAKE CLOWN HATS, YOU WILL NEED:
Craft paper, size A4 works well, fabric, paper glue, hot glue gun, pom-poms, ribbons

Start with gluing the fabric to the craft paper using the paper glue. Let it dry.
Roll the paper together to create a cone shape.
Hot glue the sides together.
Trim the bottom part of the cone so that you have a straight end.
Hot glue the ribbon around the bottom edge of the cone.
Cut off a pom-pom and hot glue it to the top of the hat.

FOOD + STYLING BY PAUL LOWE | PHOTOGRAPHY BY ALEXANDRA GRABLEWSKI

Off to the Circus



INVITE YOUR FRIENDS TO A CIRCUS-THEMED PARTY!

CREAM AND BERRY TRIFLE

Mingle with clowns, elephants and seals—and don't forget the drumroll when the cake enters the ring! This easy dessert is perfect for both small and large circus goers.

Serves 4 adults or 8 kids

2 cups cold heavy cream
2 tablespoons sugar
1 teaspoon vanilla extract
14 Nilla wafers, or any other cookies you like
1 1/2 cups berries, such as blueberries and raspberries

Beat cream, sugar and vanilla until smooth and whipped.
Using a separate (clear) bowl, layer with cream, then add half the cookies. Layer more cream and cookies and end it off with the berries.
Refrigerate approximately 20 minutes to rest before serving.

BASIC SUGAR COOKIES

Use this dough to make the clown noses, balls and the seals.

Makes about 25 cookies

1 cup soft butter
1 cup sugar
1 large egg
1 teaspoon vanilla extract
1/2 teaspoon salt
2 1/2 cups flour

Beat butter and sugar until soft and creamy.
Add egg and vanilla; beat well.
Add salt and flour and work the dough until smooth.
Wrap the dough in plastic wrap and chill for at least 2 hours or overnight.
Roll dough out on a floured surface; cut out circles for the noses, balls and seals.
Transfer to a parchment-lined bake sheet and bake at 350˚F, for about 6 to 8 minutes, or until they just start to get some color.
Cool on a wire rack.

To make the seals, you will need:

Powdered sugar
Water
Red food coloring
Seal cookies

Stir together powdered sugar, water and red food coloring to a smooth thick frosting.
Decorate the seals and let them set before serving.

TO MAKE THE BALLS, YOU WILL NEED:

Colored fondant
Flour
Powdered sugar
Water
Round cookies

Roll out the fondant on a floured surface.
Use a round cookie cutter and cut out circles.
Divide each circle into 4.
Stir together powdered sugar and water until thick.
Smear some frosting on a cookie and add 4 fondant ball pieces.
Use different colors to create the image of circus balls.
Ready to enjoy!

FLAG'WICH

These adorable little sandwiches will be a big hit.

1 ripe avocado
1 tablespoon lemon juice
Salt and pepper, to taste
12 slices of white bread
1 tablespoon mayonnaise
4 ham slices
4 cheese slices
4 cherry tomatoes

Peel the avocado (discard pit), and place in a bowl; add lemon juice.

Using a fork, mash until creamy.
Flavor with salt and pepper, to taste.
Spread the avocado mix on 4 slices of bread; place 4 new slices on top.
Spread a little mayo on top; add ham and cheese.
Place the last slices on top and cut off the crusts.

TO MAKE THE FLAGS:
Using paper glue, adhere pieces of 3"x3" of fabric scraps onto craft paper.
Cut out little triangle shaped flags.
Glue the flag to a cocktail stick using a glue gun.
Place a cherry tomato on each sandwich and pin it down with the flag.

"SPOTS AND BANNERS" CARROT CAKE

This is a great cake, incredibly moist and flavorful. You can make one large cake or turn it into cupcakes, see previous page.

Serves 20 kids or 10 adults

4 eggs
1 1/4 cups canola oil
2 cups light brown sugar
2 teaspoons vanilla extract
2 cups flour
2 teaspoons baking powder
1 teaspoon baking soda
1/2 teaspoon salt
2 teaspoons ground cinnamon
1/2 teaspoon ground ginger
3 cups grated carrots

Frosting
1/2 cup soft butter
8 ounces cream cheese
4 cups powdered sugar
1 teaspoon vanilla extract

Preheat oven to 350˚F.
In the bowl of an electric mixer beat eggs, oil, sugar and vanilla until creamy. Add flour, baking powder, baking soda, salt, cinnamon and ginger and mix well. Stir in the carrots.
Pour the batter into a buttered and floured pan.
Bake for approx. 45 to 50 minutes or until a cake tester comes out clean.
Cool on a wire rack.

For the frosting: Place butter, cream cheese, powdered sugar and vanilla in the bowl of an electric mixer. Beat until smooth and creamy.

Place the cake on a cake stand and cover with an even layer of frosting. Roll out the fondant and cut out circles with a cookie cutter or a glass. Place the fondant circles on the frosting.

TO MAKE UMBRELLAS, YOU WILL NEED:

Craft paper, A4 works great
2x2 fabric scraps
Paper glue
Lollipop sticks
Hot glue gun

Glue the fabric to the paper using paper glue. Let it dry. Using the bottom of a glass as a template, cut out circles in the fabric. As you would with a round cake, cut off two slices. Hot glue the ends together. Finally, using the glue gun, adhere the umbrella to the stick.

TO MAKE THE ELEPHANT BROACH, YOU WILL NEED:

Craft paper, A4
4x4 fabric scraps
Paper glue
Hot glue gun
Ribbon
Pom-pom
Broach pin, can be bought at craft stores

Start with gluing the fabric to the paper using paper glue. Let it dry before cutting out the elephant. (I used a cookie cutter here as template.) Glue ribbons around head, feet and belly using a hot glue gun. Glue a pom-pom on the end of the trunk and finish off by gluing a pin on the back.

CHOCOLATE ELEPHANTS

Yummy chocolate goodness...

Makes 40

1 1/2 sticks soft butter
1 cup sugar
2 eggs
1 teaspoon vanilla extract
1 1/2 cups flour
1 cup unsweetened cocoa powder
1 teaspoon baking powder

Beat butter and sugar until light and creamy.
Add eggs, one at a time, and beat well between each.
Add vanilla.
Add flour, cocoa and baking powder and mix until dough is smooth.
Wrap in plastic and cool for at least 2 hours or overnight.

Roll out on a floured surface and cut out elephants using an elephant shaped cookie cutter.
Transfer to parchment paper-lined bake sheet.
Freeze until firm (approx. 10 minutes).
Bake at 350°F, for about 10 to 12 minutes, or until firm.
Cool on a wire rack.

COTTON CANDY LEMONADE

These delightful drinks are just like magic—the lemonade changes color right before your eyes.

Makes 4 glasses

8 cups pre-made lemonade cotton candy, as many colors as you want

Fill the glasses with lemonade. Take a small piece of cotton candy and place in each glass.

Citrus

THEY ARE JUST LIKE ANY OTHER FAMILY: SOME ARE SWEET AND SOME ARE SOUR. BUT THEY ALL MANAGE TO BE AMAZING IN THEIR OWN WAY.

FOOD + STYLING BY PAUL LOWE | PHOTOGRAPHY BY ELLEN SILVERMAN

BLOOD ORANGES IN HONEY AND MAPLE SYRUP

Blood oranges have an amazing sweet taste—and the color is out of this world.

Serves 4

2 cups water
1/3 cup honey
4 tablespoons maple syrup
4 tablespoons sugar
4 blood oranges, skin cut off

In a medium saucepan, bring water to a boil; add honey, maple syrup and sugar. Simmer for 10 minutes. Let cool; add the blood oranges. Soak oranges in the syrup at least 1 hour. Serve cold.

PASTA WITH LEMON, CAPERS AND PARMESAN

The flavor in this pasta dish will surprise you. The sourness of the lemon is the perfect accompaniment for the salty Parmesan.

Serves 4

1/2 cup olive oil
Juice from 1 lemon
3 tablespoons capers
5 tablespoons grated Parmesan cheese
1 tablespoon chopped thyme
Grated zest from 1 lemon
1 pound pasta, any kind
Salt, to taste

Mix together oil, lemon juice, capers, Parmesan, thyme and lemon zest in a large bowl.
Cook pasta al dente in salted water. Drain and add to the bowl.
Toss well and serve.

PAPAYA AND CITRUS SALAD WITH MAPLE SYRUP DRESSING

Talk about a fresh and healthy mix! This one tastes great on its own or you can add any type of grilled white fish.

Serves 4

1 head Boston lettuce
1/8 papaya, chopped
2 blood oranges, in wedges
1 grapefruit, in wedges
1/2 cup feta cheese, crumbled
10 yellow cherry tomatoes, cut in half
Salt and pepper, to taste

Dressing:
3 tablespoons olive oil
1 tablespoon lemon juice
2 tablespoons maple syrup

Divide lettuce, papaya, orange, grapefruit, feta cheese and tomatoes on plates. Sprinkle with a little salt and pepper. Whisk together olive oil, lemon juice and maple syrup in a bowl and pour over the salad. Serve and enjoy!

LEMON ICE CREAM

There is nothing more delicious or better tasting than homemade ice cream. If you're going to invest in any kitchen gadget, let it be an ice cream maker. You won't regret it!

Serves 6

8 egg yolks
1 cup sugar
1/4 teaspoon salt
1 1/2 cups milk
1/2 cup lemon juice
Grated zest of 1 lemon
2 cups heavy cream

In a medium saucepan, whisk together egg yolks, sugar and salt; add milk and mix well. Simmer until it has thickened a bit, about 10 minutes, stirring all the while.
Add lemon juice, lemon zest and cream. Let cool.
Pour into ice cream maker, and churn according to manufacturer's instructions. Keep in the freezer until ready to serve.

ALMOND CAKE WITH VANILLA LEMON

This recipe creates a very moist and tasty cake. If you think lemons are a bit too sour, you can replace the topping with oranges.

Makes 2 small cakes or 1 large cake

2 lemons, thinly sliced
1 1/2 cups water
1/2 cup sugar
1 vanilla bean, cut in half with seeds scraped out
2 1/4 sticks butter
3/4 cup sugar
3 eggs
1/2 cup milk
1 tablespoon lemon juice
1 teaspoon vanilla extract
1 3/4 cups flour
1/2 teaspoon baking powder
1/3 cup ground almonds

Preheat oven to 325˚F.
In a medium saucepan, combine lemon slices, water, sugar and vanilla. Simmer for about 15 minutes; remove from heat to cool. Set aside.
Beat butter and sugar until light and creamy. Add eggs, one at a time, stirring well between each. Add milk, lemon juice and vanilla. Mix well. Stir in flour, baking powder and ground almonds. Spoon the batter into well-greased cake tins. Bake for about 20 to 35 minutes, depending on the size of cake tin. (Cake should be set in the middle.) Cool on a wire rack.
Place lemon slices on top and drizzle with the vanilla syrup.

Let Me Entertain You

TURN YOUR TABLE INTO A CONVERSATION PIECE–EVEN
BEFORE GUESTS HAVE TIME TO SIT DOWN.

STYLING BY PAUL LOWE | PHOTOGRAPHY BY FRANCES JANISCH

DRINK STATION
Turn an old cardboard lid into your drink station. Fill it with all your beautiful glasses, some simple flowers and bottles of soda, mixers and juices.

VASES
Turn your vases from drab to fab with a simple coat of paint. Start by cleaning them well. Let them dry completely before painting. Give them a coat of primer, let dry and finish them off with two to three coats of oil-based paint. Your old vases will look new and modern.

TABLE SETTING

When it comes to setting a table, the the old adage "something old, something new" can be applied here. You don't want your table looking like a boring picture in a catalog. Mix vintage pieces with modern and throw some craftiness into the mix. You want your guests to sit down at the table and immediately have something to talk about.

Mechanic's Beacon lamps from **Anthropologie.com**, $148.00; River delta bowl from **Anthropologie.com**, $12.00; Fio chairs from **EBPeters.com**, $99.00; Orleans flatware from **thefutureperfect.com**, $19.99

SWEET PAUL'S TOP 10 PARTY TIPS!

1. Invite a good mix of people that you know will get along.
2. Set the table the day before.
3. Make something you have made before and are pleased with the result. Think simple—you don't want to be stuck in the kitchen all night.
4. Play mellow music in the background (not too loud).
5. Have enough drinks to serve.
6. Make sure there is enough ice available.
7. Create mood lighting—we all look so much better in soft candlelight.
8. Light a scented candle in the bathroom.
9. Use linen napkins (please!).
10. Don't even think about doing the dishes. Nothing kills the momentum of a party as much as a host disappearing into the kitchen. There is always later (or the next day).

CHEESE BOX

Old Christmas ornament boxes are amazing—and not just for organizing—for serving cheese and various snacks.

Line some of the gaps with parchment paper and place bite-size cheeses inside. You can also fill the others with nuts, crackers, fruit, or anything you like. These could serve as very cool centerpieces.

Short Cuts with Crusts

THE SWEET AND SAVORY POSSIBILITIES OF STORE-BOUGHT PASTRIES ARE ENDLESS.

As fun and fulfilling as making pastry from scratch can be, there's not always time to mix, knead and refrigerate your own. Some pastries, such as puff pastry and phyllo dough, are too fussy and difficult for most home cooks to tackle. Store-bought pastries free up a world of baking opportunities without powdering the kitchen in flour. Many are as good as, or even better than, what we would make ourselves, and can be stored in your freezer until inspiration hits. Here are just a few ideas for recipes, with store-bought pastry that can be used as a launching point.

RECIPES, STYLING AND PHOTOGRAPHY BY SABRA KROCK

APPLE DUMPLING

Makes 6 to 8 pieces

1 red delicious apple, cut into 1-inch cubes
(remove skin if desired)
1 tablespoon granulated sugar, plus extra for dusting
1/2 to 1 teaspoon cinnamon, as desired
1/4 cup chopped walnuts
Phyllo dough, defrosted
Butter for brushing, approx. 2 tablespoons
Sanding sugar

Preheat oven to 400˚F.
Combine apple, sugar, cinnamon and nuts.
Lay phyllo sheet on counter, short side facing you.
Brush with butter and dust lightly with granulated sugar.
Place 1/2 apple mixture on phyllo about 2 inches from the edge closest to you. Spread evenly across dough leaving 1 inch on both sides.
Fold in sides of dough over mixture and roll dough away from you creating cigar-like roll filled with dough. Do not roll too tightly or dough will tear.
Place seam-side down on a non-stick baking sheet, brush with butter and sprinkle with sanding sugar.
Repeat with remaining filling.
Bake for 10 to 15 minutes or until phyllo dough is golden. Allow to cool slightly and then cut rolls into slices of desired length.

BAKED EGG CUPS WITH POTATO CUBES

Serves 6

1 package puff pastry, defrosted
½ Spanish onion, chopped
2 tablespoons olive oil
1 medium-sized red bliss potato, cut into 1-inch cubes
Salt and pepper, to taste
6 eggs
Freshly grated Parmesan cheese, to sprinkle at end

Preheat oven to 400˚F.
Cut pastry into squares slightly larger in width than the diameter of muffin cups. Line six large non-stick ramekins with pastry; pierce bottom and sides with a fork. Brush pastry lightly with butter.

Microwave to par-cook for 1 to 2 minutes. Sauté onion in olive oil until translucent; add potato, season with salt and pepper, and continue to cook for 2 minutes longer.

Crack each egg (individually) into a small cup or ramekin.
Spoon 2 to 3 tablespoons of potato mixture into each muffin cup. Sprinkle with salt. Place on a baking sheet and bake for 10 to 5 minutes until pastry is puffed and golden and egg is just set.
Sprinkle with Parmesan cheese and additional salt and pepper, to taste.

PUFF PASTRY HORS D'OEUVRES PILLOWS

Serves 8

1 package puff pastry, defrosted
1 to 2 inch biscuit cutter (or as desired)
Melted butter, approx. 3 tablespoons

Preheat oven to 400˚F.
While still frozen, cut pastry into rounds.
Pierce each with a fork.
Place on non-stick baking sheet, leaving room between rounds, to allow continuing defrosting.
Brush with butter.

Bake for 10 to 15 minutes, or until puffed and golden brown. Allow to cool if using topping ingredients that should stay cool. You can top each pillow with anything you like. Some suggestions:

- Crème fraiche, smoked salmon and chive
- Crème fraiche, thinly sliced cucumber and salmon roe
- A wedge of Comté cheese and a baked cherry tomato (drizzled with olive oil)
- Sliced cucumber, herbs and microgreens (drizzled with vinaigrette)

EGG, CHEESE, ASPARAGUS AND LEEK PIE

Serves 6 to 8

1/2 cup asparagus, cut into 1-inch pieces
Butter, for pan and cooking, approx. 2 tablespoons
3 leeks, thoroughly washed and cut into 1/2-inch rounds, white and light green parts only
2 sheets puff pastry, defrosted (Pepperidge Farm is a good option.)
9 eggs
1/4 cup milk or light cream
1 teaspoon sea salt
1/2 teaspoon freshly ground black pepper
1/2 cup Comté cheese (or more to taste), coarsely grated
1/4 cup Parmesan cheese (or more to taste), finely grated

Preheat oven to 400˚F.
Bring a small pot of salted water to a boil and quickly blanch asparagus. Drain and cool in ice water while working.
Meanwhile, sauté leeks in a pat of butter in a medium-sized skillet until just tender.

Lightly grease a 9-inch baking dish and line with one sheet puff pastry.
Trim excess pastry from dish leaving a slight overhang.
Pierce bottom with a fork a few times.
Beat eggs with milk, salt and pepper.
Place Comté cheese, half of the Parmesan cheese, asparagus and leeks in bottom of pie plate.
Gently pour egg mixture into dish until mixture reaches the top of the pie plate, reserving a few tablespoons to the side.
Brush edge of pastry with a bit of the reserved egg mixture.
Place second sheet of pastry carefully on the top, press into bottom pastry to form a seal and trim excess pastry.
Carefully pierce top of pastry 3 to 4 times with a fork. Brush with reserved egg mixture.
Bake on a cookie sheet for 15 minutes at 400˚F and then at 350˚F for 20 to 30 minutes, or until eggs are set. (Cover with a foil tent if top begins to brown too quickly.)

Allow to cool for 15 minutes before serving.
Sprinkle with remaining Parmesan.

STUFFED APPLE PIE POCKETS WITH DULCE DE LECHE SAUCE

Makes 6 individual "pies"

2 red delicious apples: 1 cut into 1-inch cubes (remove skin if desired) and 1 sliced into 1/8-inch pieces (use a mandolin)
1 tablespoon granulated sugar, plus extra for dusting
1/2 to 1 teaspoon cinnamon, as desired
1/4 cup chopped walnuts
1 package puff pastry, defrosted
Butter for brushing, approx. 3 tablespoons
Granulated sugar for dusting, approx. 3 tablespoons
Sanding sugar, approx. 2 tablespoons
1/2 cup store-bought dulce de leche sauce

Preheat oven to 400˚F.
Combine cubed apple, sugar, cinnamon and nuts.
Cut each sheet puff pastry into six rectangles, and brush with butter.
Dust lightly with sugar and divide apple filling among them, leaving room along sides.
Gently push remaining pastry rectangles on top of each rectangle and press along the edges to seal the pastry and form pockets.
Brush top of pastry with butter. Pierce top several times with a fork.
Layer 5 or 6 apple slices in a fan pattern on top of each pocket.
Brush with butter and sprinkle with sanding sugar.
Bake on a non-stick baking sheet for 15 minutes until puff pastry is golden and apple is cooked through.
Heat dulce de leche sauce until melted and drizzle lightly over each pie.
Allow to cool slightly before serving.

Tips!

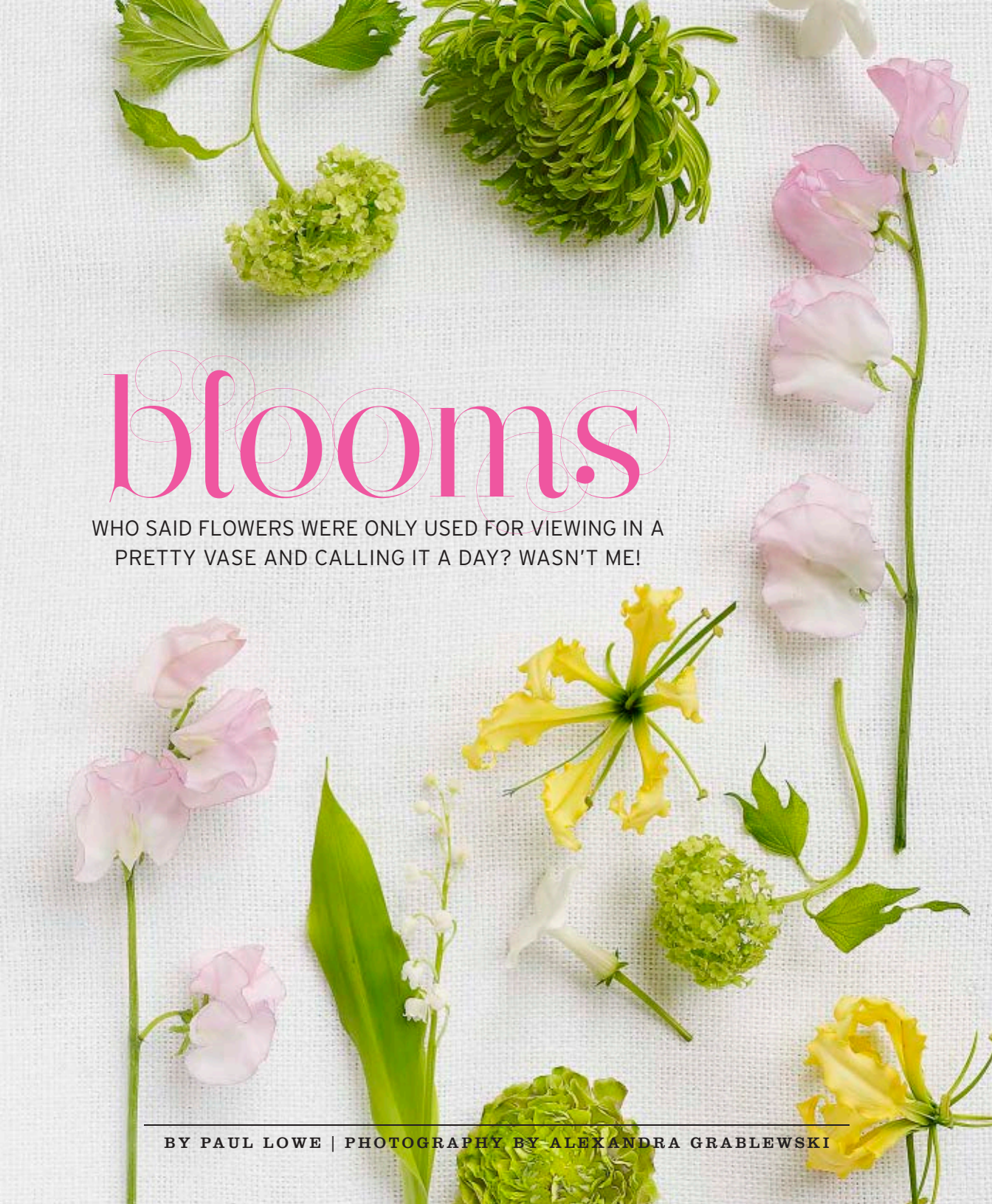
• Don't freeze your dough for too long—pay attention to expiration dates.

• Plan ahead: Phyllo dough needs to defrost in the refrigerator for 8 hours to overnight depending on the manufacturer's instructions.

• Work quickly once dough has defrosted: Puff pastry becomes harder to work with when warm and phyllo dough will begin to dry out instantly. Have your ingredients ready to assemble and keep a damp cloth over phyllo dough while working.

• Brushing pastry with butter or egg wash before putting it in the oven will help to brown the top and lend a nice sheen to the pastry. Sprinkling with a course (sanding) sugar will add some shine and sweetness to a sweet dish.

• If puff pastry develops excessive pockets of air while baking, simply pierce it with a knife; pastry will settle and heal itself while it continues to cook.



blooms

WHO SAID FLOWERS WERE ONLY USED FOR VIEWING IN A PRETTY VASE AND CALLING IT A DAY? WASN'T ME!

BY PAUL LOWE | PHOTOGRAPHY BY ALEXANDRA GRABLEWSKI

BOUQUET

Getting married? Why not make your own bouquet? It's easy and you can save tons of money.
What you'll need:
About 30 sweet peas (Can be found at local flower markets in spring.)
Cotton tape*

Start with 3 sweet peas together, then place 3 and 3 sweet peas around the middle to form a spiral. (If you place them that way instead of just adding them together, they will fan out more nicely and appear fuller.)
Bind them off with a piece of string.
Cut off the stems about 5 inches below the string; use linen tape to bind around the stems.

*Cotton tape can be found at *www.tintedmint.com*

CORSAGE:
A new spin on the old drab corsage.

What you'll need:
3 large cupcake liners
3 small cupcake liners
1 tulip head
1 cotton ball
Small amount of plastic wrap
1 small safety pin
1/2 yard of ribbon
1 hot glue gun

Hot glue the large cupcake liners together; followed by gluing the small ones inside them.
Hot glue the ribbon to the bottom of the cups.
Wet a small piece of the cotton ball and wrap it around the end of the tulip.
Wrap a small amount of plastic wrap around it and secure in the middle of the corsage with the pin.

TOP

Can you tell which flowers are the real ones and which are fake? If you guessed the pink sweet peas as real, you'd be right! All I did was fasten sweet peas on the top with small safety pins. Unfortunately, the flowers will not hold for hours and hours, but they will last long enough to make a statement and for you to be the talk of the party.

STILL LIFE

I just love using old glass cloches to make a beautiful still life. I filled this one with a whole bunch of sweet peas and placed it on an old chair with a piece of coral for that vintage feeling.

What you'll need:

One chair
Vintage glass cloche
Snow peas
Coral

Fill the snow peas inside the cloche; spray a little water inside so that they will last a few hours. Place it on the chair and decorate with a piece of coral.

A BOX OF FLOWERS

The perfect little hostess gift when you care to bring a homemade special something.

What you'll need:

Small white berry basket (The kind summer berries are sold in.)
Plastic lining, enough to line the basket
1 block flower foam, also called oasis
About 15 tulips
About 10 stephanotis flowers

Cut the oasis so that it fits well in the basket; soak in water 5 minutes. Place plastic liner inside the basket; add the oasis. Cut the stem off the tulips, about 2 inches from the head; stick into the oasis. Add the stephanotis in between the tulips, making sure they are secure in the oasis. Fill the whole basket.

FROZEN FLOWERS

All you need is boiled water to make these beautiful frozen bottles; the water will freeze clear.

What you'll need:
Bottles, not too big
Small juice cartons
Flowers
Boiled water, cooled

Cut the top of the juice cartons and place the bottle inside. Add flowers and small leaves in the space between the bottle and the carton. Add the cooled water and place in the freezer. Freeze until solid.

Thanks

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Ivy Tashlik

And all my blog readers for their support!

PHOTO BY COLIN COOKE

behind the scenes

EVER WONDER WHAT GOES ON BEHIND THE CAMERA ON A PHOTO SHOOT? WELL, SOMETIMES IT CAN BE QUITE CHAOTIC WITH PROPS, FOOD AND MODELS. HERE ARE SOME OUTTAKES FROM "OFF TO THE CIRCUS" BY ALEXANDRA GRABLEWSKI, WITH A LITTLE HELP FROM MY ASSISTANT, SUMMER.

PHOTOGRAPHY BY TODD BONNE

PHOTO BY COLIN COOKE